



MarcoAbella  
D.O.Q. PRIORAT



# CLOS ABELLA 2018

## WHAT IS CLOS ABELLA?

The grapes come from the vineyards surrounding the winery. It is the plot owned by the family for centuries. CLOS ABELLA is a very complex wine. The wine shows the depth and complexity of the terroir.

## WHERE DOES IT COME FROM?

The grapes come from the "EL PERER" vineyard that surrounds the winery. It is located at an altitude of between 450 and 550 meters and faces north. The soil is rich in slate called Llicorell gresós or saladó which was formed 360 million years ago. It is a metamorphic slate that breaks into blocks. For this reason we have very low yields so the resulting wines are complex and full-bodied.

## HOW IS IT MADE?

The El Perer plot is divided into several zones that are fermented separately (microvinifications). Once the fermentations are completed in French oak barrels, the wines are also aged in French oak barrels.

## HOW IS IT?

It has intense and ripe aromas. Predominant aromas of figs and blueberries. We find mineral notes such as graphite, and slightly balsamic touches, aniseed, sweet spices and English tobacco.

The palate is elegant, wild and striking, with abundant silky tannins and a fresh and persistent finish.

## MAIN AWARDS



PLATINUM

WINE in CHINA  
中国葡萄酒

BEST WINE OF THE  
YEAR 2015  
97/100



VINARI  
OR



BEST SPANISH  
WINE 2016

## THE VINEYARD: EL PERER

**70% CARIGNAN  
30% GRENACHE**

**FERMENTATION  
FERMENTED IN  
FRENCH OAK BARRELS  
225L, 300L, 500L**

**AGING  
16-18 MONTHS IN  
225L FRENCH OAK BARRELS**

**SERVING TEMP: 15-18°C  
CONSUMPTION: 4-25 YEARS**

ANALYSIS  
Alcohol Content: 14,50%  
Volatile Acidity: 0,70 g/L  
Total SO<sub>2</sub>: 76 mg/L  
Total Acid(tartaric acid): 6,0 g/L

PRESENTATION  
Bordeaux Bottle  
Bottle weight: 1,320 g  
Cases per layer 10 /per pallet 100  
6 bottles in a wooden case  
EAN (bottle) 843701085003  
EAN (case) 8437010857508